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TITLE: PRODUCTION OF CARAMEL CONTAINING PALATINOSE

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INVENTOR-INFORMATION:

NAME

NISHIO, KOJI

NAKAJIMA, YOSHIKAZU

MIZUTANI, TAKEO

OGASA, KAZUO

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ABSTRACT:

PURPOSE: To obtain the title novel caramel of improved taste, with little induction of dental caries, outstanding in shapeability and shape retentivity without the need for addition of sucrose or thick malt syrup, by incorporating a raw material of ceramic with fine crystals of palatinose at specified temperatures.

CONSTITUTION: A combination, as a raw material, of (A) palatinose produced by acting glucosyl transferase on sucrose, (B) another saccharide except sucrose (e.g., sorbitol), (C) a lacto protein, and (D) a lipid is dissolved in water, and the resultant solution is concentrated under reduced pressure on heating, followed by heating to 120°C under normal pressure. Thence, the resultant bulk is cooled to such temperatures that the fine crystals of the palatinose do not disappear (e.g., to 80-60°C) followed by admixing a fondant containing said fine crystals (e.g., palatinose content being 4%-72wt.%) so as to total pref. 6-21wt.% for the palatinose in the components A and E, thus obtaining the objective caramel.

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